

# SUMMER MENU

## Starter

Cold-smoked salmon from "Røgeriet Katrinedal", garden cress cream, radishes and lemon creme

## Main course

Pork neck from "Bertels Gris", peas francaise, white wine sauce and garden cress

## Dessert

Fresh strawberries, dried strawberries, buttermilk cream og and crunch

## Summer menu

DKK 325.00

Summer menu incl. 2 glasses of wine and coffee/tea

DKK 475.00

## White wine

Manhana Gravity Sauvignon Blanc  
Woollaston Estates Nelson  
The wine is crisp and creamy.

The aroma ranges from ripe fruit, melon and over to gooseberries.

## Red wine

Vitoria Park Shiraz  
This fine Australien is a beautiful, fullbodied and dark red wine.  
Full of sweet fruits and notes of plums and blackcurrant.  
A full bodied and intens red wine.

A long aftertaste leaves you with small hints of oak, berries and fine tannins.

# MENU

## Starters

Hand-peeled shrimps, pickled fennel, asparagus mayonnaise and foamy shrimp sauce

Cold-smoked salmon from "Røgeriet Katrinedal", garden cress cream, radishes and lemon creme

Carpaccio of beef tenderloin, Jerusalem artichoke chips, pickled pearl onions, egg cream and grated "Thise Vesterhavs" cheese

Carpaccio of tomato, Jerusalem artichoke chips, pickled pearl onions, egg cream and grated "Thise Vesterhavs" cheese

## Main courses

Steak Ribeye, sauce bearnaise, small salads, confit garlic and french fries  
+ DKK 15.00

Pork neck from "Bertels Gris", peas francaise, white wine sauce and garden cress

Barbeque glazed chicken, pea shoots, warm salad of corn, pickled pearl onions and endive salad

Fried new sweetcorn and small carrots salted almonds and herbal salad

*New potatoes with lots of dill, larch and butter are served with all main courses*

## Desserts

Fresh strawberries, dried strawberries, buttermilk cream og and crunch

3 kinds of "Kastbergs Gourmet" ice cream with crunch

Sour cream ice from "Kastbergs Gourmet" ice cream, summer berries, chervil and salty caramel

Cheese plate with 5 kinds of cheese, green tomato, rosehip compote and coarse mustard  
+ DKK 15.00

**1 course DKK 225.00**

**2 courses DKK 315.00**

**3 courses DKK 365.00**

## Burger

200 g. beef or breaded breast of chicken, cheddar, bacon, pickled red onions, lettuce, ravigotte dressing, tomato aioli and french fries  
DKK 155.00

# WINE

## White wine

Manhana Gravity Sauvignon Blanc  
Woollaston Estates Nelson

The wine is crisp and creamy.  
The aroma ranges from ripe fruit, melon and over to gooseberries.

Glass DKK 75.00 / Bottle DKK 315.00

Villa di Mare Pinot Grigio  
Qwine, Terre Siciliane, Italy

The wine is soft, harmonious and relatively dry.  
Slightly spicy aroma with honey and fruit,  
which pleasantly repeats itself on the tongue along with a light mineral touch

Glass DKK 65.00 / Bottle DKK 295.00

## Red wine

Villa di Mare Rosso  
Qwine, Terre Siciliane, Italy

Sicilian red wine with a nice and spicy aroma in the glass  
and ripe, red fruits on tongue

Glass DKK 65.00 / Bottle DKK 295.00

Vitoria Park Shiraz

This fine Australien is a beautiful, fullbodied and dark red wine.  
Full of sweet fruits and notes of plums and blackcurrant.

A full bodied and intens red wine.  
A long aftertaste leaves you with small hints of oak, berries and fine tannins.

Glass DKK 65.00 / Bottle DKK 295.00

## Coffee

Cold coffee drinks  
Chocolate, coffee and Danish rum, served on ice cubes

DKK 75.00

Irish coffee  
Coffee, brown sugar and Irish whiskey

DKK 69.00

Coffee or tea

DKK 40.00